

Ringwood School Year 11 Revision Evening



How to revise for **Hospitality and Catering**

How to help- what can parents and carers do?

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Integrity
Respect



General revision for this subject in support of the Unit 2 element of this course. (worth 60%)

- **Get a discussion going at home (around shared meals)** to discuss the nutrients in each dish that you eat. The student should be able to discuss which nutrients are in the dish and also explain how the dishes are formed (culinary skills involved).
- **To develop this further** the student could be quizzed on how suitable the dish is for different dietary needs. This will support the student in both their Unit 2 written portfolio and also build knowledge and understanding for the Unit 1 written exam in the summer.



General revision for this subject in support of the Unit 2 element of this course. (worth 60%)



- **Practice plating up and layout of food when serving up food at home to help out.** The presentation of the plated outcomes in the assessed timed Unit 2 practical exam will form part of the assessment criteria.

General revision for this subject in support of the Unit 2 element of this course. (worth 60%)

- **Discuss the Unit 2 task with your child. Please get involved with helping them to select appropriate dishes...**



- **Dishes must:**
 - meet the needs of the task (e.g. suitability for venue, age group etc)
 - Demonstrate high level skills (as attached) – Aim high – but also achievable in ability (so the outcomes are high quality) and time allocation allows
 - Be presented well as an individual portion (for photographing as evidence)
- The practical marks are a place for a lot of students to make their big wins in marks.... An opportunity to showcase their skills in the practical element of this subject.

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General revision for this subject in support of the Unit 2 element of this course. (worth 60%)

- **Practice washing up and general food preparation skills** (use of a debris bowl) and wash as you go throughout practical work in their kitchen at home. This builds speed and high level expectations into the normal routine.

This element is assessed in the timed final practical assessment.



General revision for this subject in support of the Unit 2 element of this course. (worth 60%)

- Once final dishes are selected the students will need to make a **dovetailed time plan (for 3 hours)** for the making of **2 dishes.**
- **Your child will really benefit from doing a practice run through of this at home** (if possible) and so they can realistically see how the time plan may need to be adjusted and give them a chance to practice the skills needed to make and present the dishes).

Time Plan



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Hospitality and Catering students will not be sitting the written November mocks

These students are busy doing their controlled assessment (including eth practical exam) during this time – worth 60% of their qualification.

Students in Hospitality and Catering will have opportunity to sit a written mock in this subject in the Spring term – when it is appropriate for them to do so.

When the Hospitality and Catering students do a written mock (Spring term)... This will help...



Use this RAG sheet to identify how confident the student feels in each area for the written exam

LO1 Understand the environment in which hospitality and catering providers operate	R	A	G
<p>AC1.1 describe the structure of the hospitality and catering industry</p> <ul style="list-style-type: none"> Types of providers Commercial establishments Non-commercial catering establishments Services provided Suppliers Where hospitality is provided at non-catering venues Standards and ratings Job roles within the industry (management, kitchen brigades, front of house, housekeeping, administration) 			
<p>AC1.2 explain job requirements within the hospitality and catering industry</p> <ul style="list-style-type: none"> Supply and demand (availability of trained staff, seasonality, location) Jobs for specific needs Rules of pay Training Qualifications and experience Personal attributes 			
<p>AC1.3 describe working conditions of different job roles across the hospitality and catering industry</p> <p>Working conditions</p> <ul style="list-style-type: none"> Different types of employment contracts Working hours Rules of pay Holiday entitlement Remuneration (tips, bonus payments, rewards) 			
<p>AC1.4 explain factors affecting the success of hospitality and catering providers</p> <p>Factors</p> <ul style="list-style-type: none"> Costs Profit Economy Environmental Technology Emerging and innovative cooking techniques Customer demographics and lifestyle and expectations Customer service and service provision generally Competition Trends Political factors Media 			
<p>LO2 Understand how hospitality and catering provisions operate</p> <p>Overview</p> <ul style="list-style-type: none"> Layout 	R	A	G

LO3 Understand how hospitality and catering provision meets health and safety requirements	R	A	G
<p>AC2.1 describe the operation of front of house</p> <p>Operative</p> <ul style="list-style-type: none"> Layout Workflow Operational activities Equipment and materials Stock control Documentation and administration Staff allocation Dress code Safety and security 			
<p>AC2.2 explain how hospitality and catering provision meet customer requirements</p> <p>Customer</p> <ul style="list-style-type: none"> Life-time Business (corporate) Local (public) <p>Requirements</p> <ul style="list-style-type: none"> Customer needs Customer expectations Customer trends Equality Customer rights 			
<p>AC3.1 describe personal safety responsibilities in the workplace</p> <p>Responsibilities</p> <ul style="list-style-type: none"> Of employers Of employees <p>In relation to</p> <ul style="list-style-type: none"> Health and Safety at Work Act Reporting of Injuries, Diseases and Dangerous Occurrences Regulations (RIDDOR) Control of Substances Hazardous to Health Regulations (COSHH) Manual Handling Operations Regulations Personal Protective Equipment at Work Regulations (PPER) 			
<p>AC3.2 identify risks to personal safety in hospitality and catering</p> <p>Risks</p> <ul style="list-style-type: none"> To security Level of risk (low, medium, high) in relation to employers, employees, suppliers and customers 			

LO4 Know how food can cause ill health	R	A	G
<p>AC4.1 describe food related causes of ill health</p> <p>Causes</p> <ul style="list-style-type: none"> Bacteria Moulds Chemicals Metals Parasites/plants Drugs/care Allergens Intolerances 			
<p>AC4.2 describe the role and responsibilities of the Environmental Health Officer (EHO)</p> <p>Role</p> <ul style="list-style-type: none"> Enforcing environmental health laws <p>Responsibilities</p> <ul style="list-style-type: none"> Inspecting business for food safety standards Follow up complaints Follow up outbreaks of food poisoning Collecting samples for testing Giving evidence in prosecutions Maintaining evidence Submitting reports 			
<p>AC4.3 describe food safety legislation</p> <p>Legislation</p> <ul style="list-style-type: none"> Food Safety Act Food Safety (General Food Hygiene Regulations) Food Control Regulations 			
<p>AC4.4 describe common types of food poisoning</p> <p>Common types</p> <ul style="list-style-type: none"> Salmonella E.coli Campylobacter Listeria Staphylococcus aureus 			
<p>AC4.5 describe the symptoms of food induced ill health</p> <p>Symptoms</p> <ul style="list-style-type: none"> Vibrio symptoms Signs Non-visible symptoms Length of time until symptoms appear Duration of symptoms <p>Food induced ill health</p> <ul style="list-style-type: none"> Intolerances Allergies Food poisoning 			

LO5 Be able to propose a hospitality and catering provision to meet specific requirements	R	A	G
<p>AC5.1 review options for hospitality and catering provision</p> <p>Review</p> <ul style="list-style-type: none"> Structural different options Advantages/Disadvantages of different options Use of supporting information which justifies how this meets specified needs 			
<p>AC5.2 recommend options for hospitality</p> <p>Recommend</p> <ul style="list-style-type: none"> Propose ideas Justify decisions in relation to specified needs Use of supporting information e.g. structural proposal 			

Use this skills checklist sheet to help your child select dishes which cover a good range of skills in both preparation and cooking.

Try to aim for some complex skills in the dishes too. Ideally (if possible) find time at home to practice any complex skills the student wants to showcase in their practical exam as they will need to show high or medium competency to gain higher level marks.

Skills checklist (Please indicate which skills have been observed)

Basic	Medium	Complex
Blending <input type="checkbox"/>	Creaming <input type="checkbox"/>	Crimping <input type="checkbox"/>
Beating <input type="checkbox"/>	Dehydrating <input type="checkbox"/>	Laminating (pastry) <input type="checkbox"/>
Grating <input type="checkbox"/>	Hydrating <input type="checkbox"/>	Folding <input type="checkbox"/>
Hydrating <input type="checkbox"/>	Marinating <input type="checkbox"/>	Measuring accurately <input type="checkbox"/>
Juicing <input type="checkbox"/>	Mashing <input type="checkbox"/>	Melting using bain-marie <input type="checkbox"/>
Marinating <input type="checkbox"/>	Melting <input type="checkbox"/>	Piping <input type="checkbox"/>
Mashing <input type="checkbox"/>	Proving <input type="checkbox"/>	Shaping <input type="checkbox"/>
Melting <input type="checkbox"/>	Shredding <input type="checkbox"/>	Unmoulding <input type="checkbox"/>
Proving <input type="checkbox"/>	Sieving <input type="checkbox"/>	Whisking (aeration) <input type="checkbox"/>
Shredding <input type="checkbox"/>	Tenderising <input type="checkbox"/>	
Sieving <input type="checkbox"/>	Zesting <input type="checkbox"/>	
Tenderising <input type="checkbox"/>		
Zesting <input type="checkbox"/>		

Preparation Techniques: Knife Techniques

Basic	Medium	Complex
Chopping <input type="checkbox"/>	Chopping: baton <input type="checkbox"/>	Chopping: brunoise <input type="checkbox"/>
Peeling <input type="checkbox"/>	Chopping: chiffonade <input type="checkbox"/>	Chopping: julienne <input type="checkbox"/>
Trimming <input type="checkbox"/>	Chopping: dicing <input type="checkbox"/>	Chopping: mincing <input type="checkbox"/>
	Chopping: slicing <input type="checkbox"/>	Deboning <input type="checkbox"/>
	Deseeding <input type="checkbox"/>	Filleting <input type="checkbox"/>
	Spatchcock <input type="checkbox"/>	Segmenting <input type="checkbox"/>

Cooking Techniques:

Basic	Medium	Complex
Basting <input type="checkbox"/>	Baking <input type="checkbox"/>	Baking blind <input type="checkbox"/>
Boiling <input type="checkbox"/>	Blanching <input type="checkbox"/>	Caramelising <input type="checkbox"/>
Chilling <input type="checkbox"/>	Braising <input type="checkbox"/>	Deep fat frying <input type="checkbox"/>
Cooling <input type="checkbox"/>	Deglazing <input type="checkbox"/>	Emulsifying <input type="checkbox"/>
Dehydrating <input type="checkbox"/>	Frying <input type="checkbox"/>	Poaching <input type="checkbox"/>
Freezing <input type="checkbox"/>	Gridding <input type="checkbox"/>	Tempering <input type="checkbox"/>
Grilling <input type="checkbox"/>	Pickling <input type="checkbox"/>	
Skimming <input type="checkbox"/>	Reduction <input type="checkbox"/>	
Toasting <input type="checkbox"/>	Roasting <input type="checkbox"/>	
	Sautéeing <input type="checkbox"/>	
	Setting <input type="checkbox"/>	
	Steaming <input type="checkbox"/>	
	Stir-frying <input type="checkbox"/>	
	Water-bath (sous-vide) <input type="checkbox"/>	



Examples of different dishes.

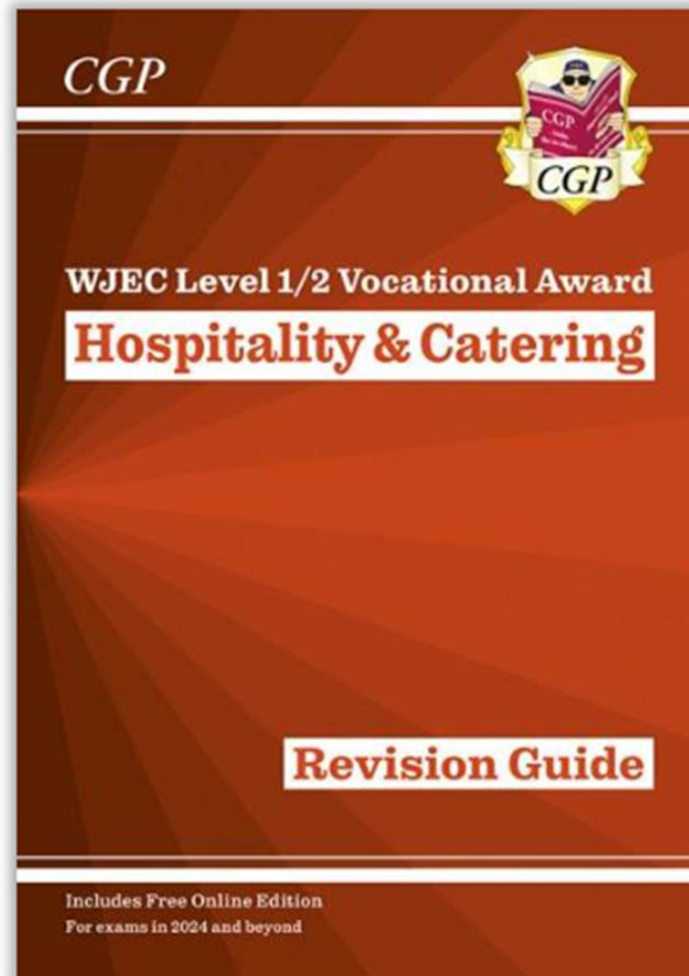
Basic skills used	Medium demand	Complex skills
Savoury dishes		
<i>Use of some standard components/ready-made ingredients</i>		<i>No standard components are used.</i>
<ul style="list-style-type: none"> ▪ Bolognaise ▪ Cheese scones ▪ Cheese and potato pie ▪ Chicken chow mein ▪ Fajitas (Standard component wraps) ▪ French dressing ▪ Macaroni Cheese ▪ Omelet ▪ Pasta Bake (tomato sauce) ▪ Sausage rolls (ready rolled pastry) ▪ Savoury Rice ▪ Scone base pizza ▪ Stir fry ▪ Tomato soup ▪ Pesto sauce 	<ul style="list-style-type: none"> ▪ Beef burgers ▪ Beef stroganoff ▪ Cauliflower cheese ▪ Cheese and onion slice ▪ Jerk chicken and savoury rice ▪ Meat balls/falafels ▪ Pizza (bread base Thai green curry) ▪ Quiche ▪ Pasta carbonara Risotto ▪ Roasted vegetable soup ▪ Samosa (dough) ▪ Scotch eggs ▪ Shepherd's pie ▪ Stew and dumpling ▪ Stuffed pancakes with sauce ▪ Sushi 	<ul style="list-style-type: none"> ▪ Caesar salad (portioning chicken) ▪ Cheese soufflé ▪ Chicken and mushroom pie ▪ Cottage/Shepherd's pie ▪ Fish cakes ▪ Fish pie (filleted fish) ▪ Gnocchi tomato sauce ▪ Lasagne (fresh pasta etc.) ▪ Moussaka ▪ Ravioli ▪ Sausage rolls (flaky pastry) ▪ Savoury choux bun ▪ Savoury Plait (Rough puff pastry) ▪ Savoury roulade ▪ Traditional Cornish pasties

Examples of different dishes.

Basic skills used	Medium demand	Complex skills
Sweet products		
<ul style="list-style-type: none"> ▪ All in One Cakes ▪ Apple crumble ▪ Cup cakes ▪ Flapjack ▪ Fruit scones ▪ Fruit salad Melting Moments ▪ Muffins ▪ Rock Cakes 	<ul style="list-style-type: none"> ▪ Apple pie ▪ Apple turnover ▪ Bread and butter pudding ▪ Brownies ▪ Carrot cake and frosting ▪ Crème caramel ▪ Decorated chilled cheesecake ▪ Lemon drizzle cake ▪ Lemon pancakes ▪ Marble cake ▪ Panna cotta ▪ Piped decorated cup cakes ▪ Swiss roll with filling ▪ Viennese biscuits ▪ Victoria sandwich cake with a finish 	<ul style="list-style-type: none"> ▪ Apple frangipane tart ▪ Bakewell tart ▪ Brandy snap baskets and filling ▪ Brioche rolls ▪ Chelsea buns ▪ Chocolate roulade ▪ Decorated cake e.g. ganache/filing ▪ Decorated gelatin cheesecake ▪ Éclairs ▪ Fruit tarts with crème patisserie ▪ Jalousie ▪ Lemon meringue pie ▪ Lemon tart ▪ Pavlova with a fruit coulis ▪ Profiteroles with filling and topping ▪ Millionaire caramel shortbread ▪ Swiss roll with lemon curd/jam

Resources available to your child:

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Useful resources online:



Use Seneca learning

The screenshot shows the Seneca Learning interface. At the top right is the Seneca logo and the text 'SENECA'. Below it, the class code 'kwmpbvwaqr' is visible. On the left is a navigation menu with icons for Overview, Students, Assignments (highlighted with a blue box), Grades, and Courses. The main area shows an assignment titled 'Revision materials in preparation for your mock exam' for 'Food Preparation & Nutrition: AQA GCSE'. It includes a 'Start' time of 3 days ago at 08:15 and a 'Due' time of 1 Jan 2024 at 08:30. There are buttons for 'Has Exam Questions' and '0 students'. A 'Create assignment' button is also present.

Note – There is NO specific Hospitality and Catering course on SENECA but the topics for revision will be ones that overlap information and will be relevant.

Assignments might be set and a link put on TEAMS or you can go ahead and use any of the revision materials without it having been specifically assigned to you.

Contact details for **Hospitality and Catering**

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**Please give us some feedback
on Yr 11 Revision Evening!**

